

# ENTERTAINING IDEAS

## Gather Friends For Sun, Smiles And Sangria

(NAPSA)—When thoughts turn to backyard parties, BBQ and casual gatherings with the best of friends, one drink that can be delightful to serve is Sangria. This traditional red wine punch is easy to make, can be created with many different ingredients and customized to match a wide range of appetizers and entrées. Plus, setting a big bowl or pitcher on the table can contribute to hearty conversation and new, cherished memories. Here are some easy tips:

**1) Start with dense, hearty, in-season fruits.** Apples, grapes and oranges are strong enough to soak in wine for a long time and tasty to munch on when the wine is gone.

**2) Add a little zing with OJ.** The citrus in the juice will perk up a bland mixture.

**3) Patience is a virtue.** Make your Sangria with plenty of time (at least two hours) for it to chill in the refrigerator before guests arrive.

**4) Try a twist on the traditional.** While red wine is the usual base, consider a versatile White Zinfandel from Carlo Rossi that blossoms with flavor when you toss in peaches and raspberries. Top with seltzer for some extra fizz.

**5) Splurge on a fun serving set.** Serve your delicious concoction in a retro punch bowl or authentic ceramic pitcher to really get guests in the mood.

**First time mixing up a batch?** Try making some “Friendly Sangria!”



### Friendly Sangria

#### Ingredients

- 4 blackberry tea bags
- 1 cup of granulated sugar
- 6 whole cloves
- 1 cinnamon stick
- 2 cups of Carlo Rossi Merlot
- 1 cup of orange juice
- 1 liter of seltzer
- 1 cup of fresh cherries
- 1 large orange, sliced

#### Directions

Prepare tea in a saucepan, combining boiling water with tea bags, sugar, cloves and cinnamon stick. Stir occasionally, letting tea steep for 20 minutes. Discard tea bags and cool to room temperature. In a large pitcher, combine Carlo Rossi Merlot, tea mixture and orange juice. Add seltzer, cherries and orange slices. Serve over ice. Makes 8 to 10 servings.

For more information, visit [www.carlorossi.com](http://www.carlorossi.com).